

STEVES

Available 12pm - 3pm and 5.30pm - 9pm everyday

SMALLS

CHILLI ROASTED CASHEWS ^{gf} vg	8
MARINATED OLIVES ^{gf} vg	8
HOUSE CHICKEN LIVER PATE caramelised onion jam, brioche wafers	19
PAN SEARED PORK GYOZA ponzu, coriander, sesame, spring onion	19
NORI ROLLS (8pc) - katsu chicken - raw salmon - teriyaki tofu ^{vg}	20ea
CRUMBED CHICKEN KATSU steamed rice, tonkatsu sauce, kewpie mayo	19
QLD BANANA PRAWN CREPE ROLLS mayo, chilli jam, fresh herbs, slaw	24
PORK & SCALLOP SAN CHOY BOW chinese sausage, waterchestnuts, shitake, fresh cos	24
SALUMI PLATE artisan sliced meats, pickles, baguette	26
HOUSE SASHIMI japanese pickles, wasabi, soy	27
FRESHLY SHUCKED OYSTERS ^{gf} natural, lemon & tobasco <i>min. 3</i> kilpatrick <i>min. 3</i>	5ea 5.50ea

SALADS 24ea

CAESAR cos, soft egg, bacon, parmigiano-reggiano, croutons	
ORGANIC SOBA NOODLES ^{vg} edamame, sesame, fresh herbs, chilli roasted peanuts	
CHAR GRILLED BUTTERNUT PUMPKIN ^{vg} gf fresh stonefruit, witlof, baby spinach, seed mix, goat's feta	
ASIAN STYLE BROCCOLINI ^{vg} gf soft eggs, chilli lime cashews, fresh herbs, chilli, soy glaze	
SPICY THAI JACKFRUIT & PEAR SLAW ^{vg} gf snake beans, banana blossom, peanuts, papaya, herbs, nam jim	
SUPERFOOD ^{vg} gf grilled avocado, broccolini, kale, sprouted grains, quinoa, goji berries, toasted seeds, salsa agresto	
+ add chicken 7 + add house smoked salmon 9 + add prawns 17 + add lean cut beef sirloin 18	

SIDES 12ea

SOURDOUGH BAGUETTES , french butter ^v	
SAUTEED KAI LAN , sesame ^{gf} , ^{vg}	
RUSTIC CUT CHIPS , aioli ^v	
GARDEN SALAD , sherry vinaigrette ^{gf} ^{vg}	
ASIAN CABBAGE SLAW , nam jim ^{gf} ^v	
ROTI PARATHA ^v	

THE CLASSICS

BEEF BURGER house ground burger, bacon, cheese, cos, aioli, smoked tomato relish, milk bun, chips <i>burger served medium</i>	29
CHICKEN BURGER panko crumbed chicken, korean sweet chilli sauce, mayo, asian slaw, milk bun, chips	29
STEAK SANDWICH grilled sirloin, onion relish, provolone, rocket, aioli, turkish bun, chips <i>steak served medium</i>	32
FISH & CHIPS battered or grilled WA blue spot emperor, tartare, lemon	32
CASARECCE PASTA ^v pesto, heirloom cherry tomato, spinach, stracciatella	30
SPAGHETTI BOLOGNESE the classic, parmigiano-reggiano	30

250g EYE FILLET Bindaree, NSW, grain fed angus	58
300g SCOTCH FILLET Kerrigan Valley, WA, grain fed	58
all steaks served with herbed potato cake, broccolini, red wine jus, horseradish	
300g CHAR GRILLED PORK CUTLET ^{gf}	38
grilled asparagus, goat's fetta, honey & carraway glaze	
LEMONGRASS CHICKEN BREAST ^{gf}	32
mango & coconut salad, fresh herbs, spicy sambal	

FROM THE GRILL

LARGE

<i>add steamed jasmine rice to any dish 3 bao buns 4</i>	
DUCK RED CURRY ^{gf} lychee, snake beans, apple eggplant, crisp lotus	39
SLOW COOKED DORPER LAMB SHOULDER black bean glaze, sauteed greens, king trumpets	36
CHARRED EXMOUTH TIGER PRAWNS local mushroom stir fry, baby corn, kang kong, cashews	37
PAN ROASTED GOLDBAND SNAPPER ^{gf} grilled plum, fennel, watercress, yuzu, sesame	48

^v = vegetarian ^{gf} = gluten free ^{vg} = vegan
dietary requirements & allergies can be accommodated on request.
due to the use of allergens in our kitchen, please inform our staff if you
have any allergies before ordering

On the lighter side...

Chef's selection of healthier options

Organic Soba Noodles <small>vg df</small> edamame, sesame, fresh herbs, cucumber, zucchini, chilli roasted peanuts	24	Raw Salmon & Avocado Nori Roll <small>df</small> japanese pickles, wasabi, soy	20
Char Grilled Butternut Pumpkin <small>v gf</small> fresh stonefruit, witlof, baby spinach, seed mix, goat's feta	24	Teriyaki Tofu Nori Roll <small>vg df</small> japanese pickles, wasabi, soy	20
Asian Style Broccolini <small>v gf df</small> soft eggs, chilli lime cashews, fresh herbs, chilli, soy glaze	24	House Sashimi <small>df</small> japanese pickles, wasabi, soy	27
Superfood Salad <small>vg gf df</small> grilled avocado, broccolini, kale, sprouted grains, quinoa, goji berries, toasted seeds, salsa agresto	24	Pork & Scallop San Choy Bow <small>df</small> chinese sausage, waterchestnuts, shitake, fresh cos	24
Spicy Thai Jackfruit & Pear Slaw <small>v gf df</small> chinese cabbage, snake beans, banana blossom, peanuts, pickled papaya, herbs, nam jim	24	Lemongrass Chicken Breast <small>gf df</small> mango & coconut salad, fresh herbs, spicy sambal	32
+ add chicken 7 + add house smoked salmon 9 + add prawns 17 + add lean cut beef sirloin 18		Charred Exmouth Tiger Prawns <small>df</small> local mushroom stir fry, baby corn, kang kong, cashews	37
		Pan Roasted Goldband Snapper <small>gf</small> grilled plum, fennel, watercress, yuzu, sesame	48

THE STEVES TEAM THANKS YOU
FOR YOUR
SUPPORT & UNDERSTANDING
OVER THE LAST 2 YEARS AND
DURING THE RECENT RESTRICTIONS

WE ESPECIALLY THANK YOU FOR
SHOWING KINDNESS TO OUR STAFF
DURING THIS PERIOD

